



ICC-Standard No. 115/1
AACC Method No. 54-21
ISO 5530-1

Farinograph®-TS

User-friendly flour quality testing
standardized worldwide



... where quality is measured.

Flour quality testing
in a new dimension



Benefit from our long experience in the field of flour testing and use the advantages of the **Brabender® Farinograph®**. Easy handling, reliability and the objectivity and reproducibility of the results have made it the instrument most frequently used all over the world for determining the water absorption and mixing characteristics of wheat and rye flour.

Advantages of the Farinograph®-TS

- Compact housing with low space requirements
- Plug & Play: ready to use
- Modular Design, touch screen optionally available
- New software MetaBridge® features as the new user interface
- Multi access: Tracking of tests through multiple end devices at a time

Farinograph®-TS

Application

The instrument consists of a drive unit with continuous speed control and an attached measuring mixer for mixing the dough to be tested.

Reliable and reproducible determination of the flour quality and its processing characteristics is a basic demand in the milling and baking industries for ensuring optimum and uniform flour qualities for the manifold baking and noodle products.

The Farinogram

The Farinogram shows the quality characteristics of the analyzed flour.

Water absorption:

The more water a flour can absorb at a definite consistency of a dough, the greater the dough yield per sack of flour

- Higher flour price due to optimal water absorption
- Time saving in production due to constant water absorption

Dough development time:

Optimum mixing time for optimum doughs

- Most efficient mixing time and settings
- Assurance of stable product quality by identifying different particle sizes or starch damage

Stability:

The longer the stability, the greater the fermentation and the higher the forces required for mixing

- Determination of the most profitable application with information on the properties of the gluten contained in the dough

Degree of softening:

The sooner the weakening, the shorter the fermentation and the less the abuse the flour can withstand

Farinograph®

Quality Number (FQZ):

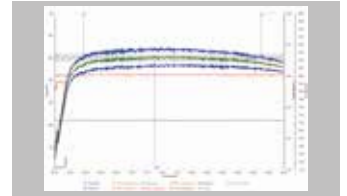
The higher the FQZ, the stronger the flour

Individual test procedures

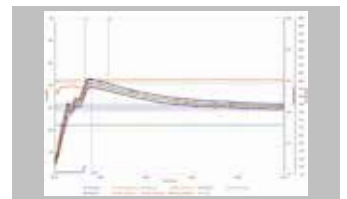
Apart from the standard evaluation, the software allows to adapt the test procedure to your individual requirements:

- Reduced test time and/or increased mixing intensity by variable speed (0 - 200 min⁻¹)
- Variable mixing intensity and energy input to the dough for research and development applications
- Additional software for programming complex speed profiles, e.g. premixing at a low speed and measurement at an increased speed or definition of rest times for long dough systems

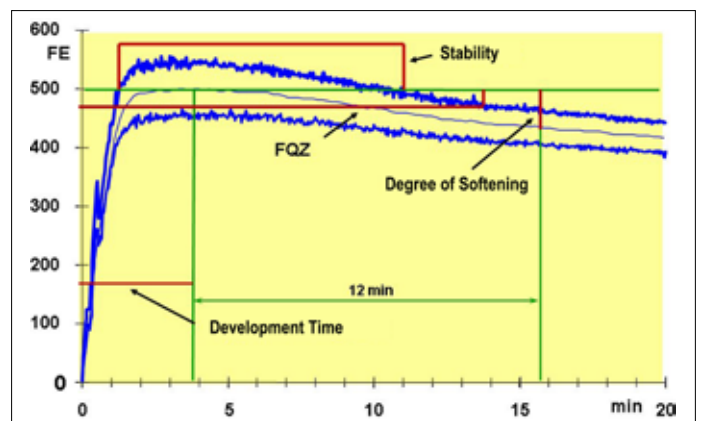
- Evaluation of diagrams which differ from the typical Farinogram profile



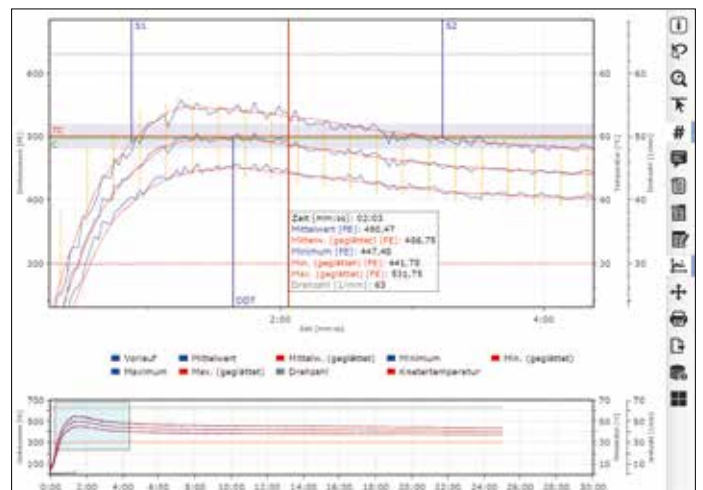
Wholemeal flour



Rye flour



Schematic diagram



Farinogram, visualized in the Brabender® MetaBridge®

The Brabender MetaBridge®



Discover the Brabender® MetaBridge®

The new software is characterized by its easy and intuitive handling. After log-in, the user finds all information about the device and a choice of options for his purpose on the start screen.

The advantages

- User-friendly operation by touch
- Test tracking independently from end device and location
- Responsive web design: automatically adjusted screen resolution
- Ready to use, no installation necessary
- Access through easy user log-in
- Touch support for tablets and smartphones
- Test tracking from multiple end devices at a time
- Security of tests and data: protection from unauthorized access
- Quick software updates available online

Measurement, evaluation and administration functions

Benefit from new and optimized functions:

- Administration mode for user access rights
- Central test administration
- Live tracking of tests with end time indication
- Record, evaluate, print and export test results
- Interactive editing of measuring data
- Automatic measuring data storage mode
- Integration of a reference curve
- Control, zoom and comment function for diagrams



The MetaBridge® enables the operation of the Farinograph® from a tablet or smartphone. Track your test results from your lab, your home office or on the go.



By a mouse click or touch, the user can choose one of the tiles that are easily distinguished by colour.

... where quality is measured.

Calibration Kit

Check measurements with reference material

Avoid complaints, unnecessary rejects and loss of reputation. Frequent check measurements with **Brabender®** reference material ensure reliable measuring data. Our specially prepared calibration flour in combination with the reference curve offers you a direct comparison of your measuring data with the nominal measurement values.

Order your Calibration Kit by phone or e-mail:

Tel.: +49 203 7788-131
service@brabender.com

Application

Prepare the test according to the instructions and compare the values with the provided reference curve of the master device. If the values are within the tolerance limit, you can rely on the values of your device as well as on your application. If the values exceed the tolerance limit despite numerous checks, together we will identify the cause and find a solution for it.



SAMPLE



ANALYZE



COMPARE



CHECK

3-Phase-System

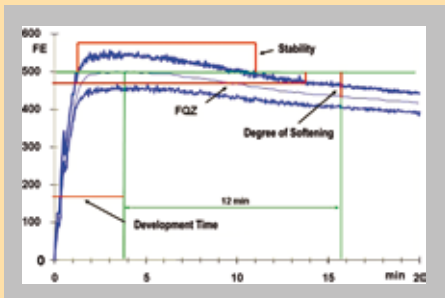
Part of the 3-Phase-System

The **Brabender®** 3-Phase-System simulates the production of bakery products on a laboratory scale – integrated and practice-oriented:

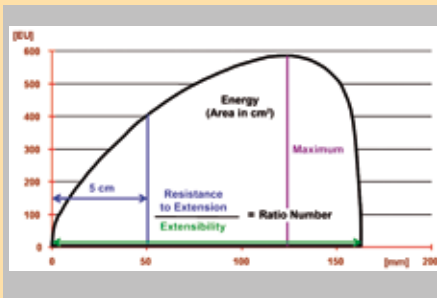
- Phase 1 – Farinograph® gives information about the flour water absorption and the mixing characteristics of dough
- Phase 2 – Extensograph® determines the stretching properties of dough
- Phase 3 – Amylograph® measures the gelatinization properties of starch and the enzyme activity in flour

Benefits of applying the **Brabender®** 3-Phase-System:

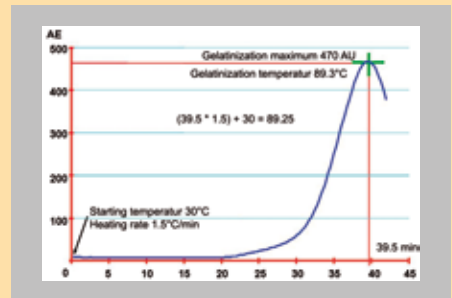
- Practice-oriented methods to characterize your flour
- Methods standardized worldwide
- Cost optimization for raw material supply and production
- Quality control for high quality products



Farinogram



Extensogram



Amylogram

Mixing tool for the Farinograph®-TS:



Sigma mixer S 300

- For standard Farinograph® test (300 g of flour) according to ICC, AACC, ISO
- For mixing the dough for Extensograph® tests
- Removable blades



Brabender® GmbH & Co. KG

Kulturstr. 51-55 · 47055 Duisburg · Germany
Phone: +49 203 7788-0
food-sales@brabender.com
www.brabender.com



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Farinograph®-TS

Max. Torque	10 Nm
Speed / Speed profiles	63 min ⁻¹ (0-100)
Mains connection	1 x 230 V; 50/60 Hz + N + PE; 3,2 A 1 x 115 V; 50/60 Hz + PE; 6,5 A
Interfaces	1x ethernet connection; WiFi 1x HDMI connection 4x USB connections
Dimensions (W x H x D)	380 x 553 x 700 mm
Weight (without mixer)	approx. 40 kg net